Production Specification

		2026/10/26	
		Maruai Foods Co., Ltd. TEL 03-5659-6355 FAX 03-5659-6357	
Product name	Rice ball base Gomoku rice		
Seller	Maruai Foods Co., Ltd.	JAN code	
Maker	Takaguchi Matashiro Shoten Co., Ltd	4580153 373924	
Product size	L200 × W135 × H10 mm	Standard	150g×10×6
Case size	L405 × W235 × H215 mm		
Product weight	163g	Case weight	10kg
Packaging material	bag: PE、PA、PET	Self life (from manufactured date)	
	label: PP、PA	Before opening (365 days frozen)	
	Ourter Packing: Cardboard	After opening (refrigerate for 2 days)	

Product features

This is a five-ingredient rice base made with domestic bamboo shoots, konjac, green soybeans, fried tofu, carrots, and bunashimeji with special seasonings.

Manufacturing Process

(1) Bamboo shoots raw material (width 8mm) → Cut (10mm) → Boil (95°C, 5 minutes) → Drain
(2) Carrot raw materials (□3mm×25mm) → Wash under running water → Boiling (95°C, 2 minutes) → Drain
(3) Soybean boiled ingredients → Drain (4) Bunashimeji boiled ingredients → Drain (5) Frozen shredded fried tofu → Defrosted at room temperature
(6) Mixing the ingredients of (1)~(5) → Add plum vinegar and water and simmer until the water is gone → Refrigerate → Measure and fill
→ Vacuum sealing → Heating sterilization (95°C, 40 minutes) → Cooling (room temperature water for 40 minutes) → Water removal
→ Metal Detector (Sus4.0, Fe1.5) → Labeling → Visual Inspection → Cartoning

Recipe

When mixed (for 150g)	For cooking
(1) Cook 2 cups of rice with normal water.	(1) Prepare 2 cups of rice with normal water.
(2) Put all the liquid on top and stir well.	(2) Put all the liquid on top and stir lightly to cook.
(3) Let it sit for about 5 minutes and it will be ready.	(3) When cooked, mix lightly and it's done.

Nutrition information (per 100g)

Calory	protain	Fat	Carbohydrate	Salt
110kcal	5.8g	4.0g	12.8g	3.3g

Quality Control Standard	Items	Standard	Inspection labo	Inspection method
	viable bacteria count	300cfu/g	External inspection labo	Comply with food sanitation law
	Coliform bacteria count	Negative	External inspection labo	Comply with food sanitation law

Storage

・Before opening : Frozen

・After opening: Refrigeration required

Indication of quality deterioration

Logistics

remarks

product photos and display





Rae material name	Composition 1	Composition 2	origin	Manufacturer name	% of composition	Allerggen	GMO Classification
bamboo shoot				ITOSHIMA FOODS LAB	20.02		
	bamboo shoot		Fukuoka				
	Plum vinegar			Sunactis Corporation			
		plums	Wakayama				
		salt	Mexico and others				
Konjac				Miyukiya-Fujimoto Co., Ltd	20.02		
	Konjac flour	Konjac potato	Gunma				
	Seaweed powder	Hijiki	Korea				
	calcium hydroxide	lime	Kochi				
	water		Okayama				
soybean			Japan	Takaguchi Matashiro Shoten Co., Ltd	18.02	soybean	Not used
soy sauce				Yamahisa Corporation	9.35		
	soybean		Fukuoka			soybean	Not used
	wheat		Hokkaido, Kagawa			wheat	
	salt	sea salt	Mexico, Australia				
Fried tofu				Shinano-Yuki Co., Ltd	8.01		
	soybeans		Japan			soybean	Not used
	vegetable oil	Rapper	Australia, Canada				Segregated
	Mg chloride		Japan				
Carrot			Japan	Isoyama Shoji Co., Ltd	6.01		
sugar				Wada Sugar Co., Ltd.	4.60		
	sugar cane		Thailand, Australia, etc				
	beet		Japan				Not used
Bunashimeji			Japan	Maruyama Foods	4.00		
salt					2.12		
	sea salt		Mexico, Australia				
	seawater		Japan				
Rice fermentation seasoning					1.52		
	rice		Japan				
	Rice Koji	rice	Japan				
	salt	seawater	Mexico				
rice vinegar					1.01		
	Rice mash		Japan				
	Rice vinegar seed vinegar		Japan				
	Diatomaceous earth	(processing aid: filtration)	Japan				
	water		Fukuoka				
Yeast extract				Mitsubishi Corporation Life Sciences Limited.	0.71		
	yeast		Japan				
Plum vinegar				Sunactis Corporation	0.58		
	plum		Wakayama				
	salt		Mexico and others				
water			Niigata		4.03		
				Total	100.00		